

DINNER

INC only uses hormone free & naturally raised meats, poultry & game in addition to sustainable seafood • Checks may be split up to 4 ways • We apologize for any inconvenience
A 20% gratuity will be added to all parties of 6 or more • All burgers & steaks are seared on our plancha • **GF** Denotes a Gluten Free menu item/ we use gluten free soy sauce. **V** Denotes a Vegetarian item

SNACKS N' SPREADS

GUACAMOLE // jalapeño, cilantro, red onion, cumin, lime, served with local corn chips **10.00 GF V**

CHICKEN & DUCK LIVER PATÉ // dijon mustard, madeira gelee, pickled red onion, served with crostini **9.00**

FRESH BURRATA // chipotle salsa verde, grapes, red onion, basil, cilantro, shaved fennel, served with local corn chips **11.00 GF V**

BLACK PEPPER & PARMESAN FRIES // cracked black pepper, parmesan & herb oil, served with sweet chili mayo, basil aioli and ketchup **11.00 GF V**

OLIVE TAPENADE // labne, basil, za'atar, pickled garlic, extra virgin olive oil, hazelnut dukkah, warm baguette **10.00 V**

BEER BATTERED ONION RINGS // served with horseradish mayo, basil aioli & sweet chili sauce **10.00 V**

COFFEE RUBBED JUMBO CHICKEN WINGS // choice of Maker's Mark vanilla bean buffalo sauce or our habanero jerk sauce
Served with celery salad and bleu cheese dressing
6 PC. 10.00 12 PC. 18.00 18 PC. 25.00

SMALL PLATES

SALMON DUMPLINGS // caramelized ginger & onion, red curry coconut broth, cilantro, pickled red onion, shredded cabbage, kaffir lime leaf **12.00**

BERKSHIRE PORK BELLY STEAMED BUNS // shaved romaine, sweet chili mayo, tamarind, sliced pickles **10.00**

MAC N' CHEESE BITES // house made sriracha macaroni & cheese, breaded & fried, served with smoked tomato aioli **9.50 V**

GRILLED DUCK HEARTS // brie & caramelized onion wonton, radish kimchi, lemongrass duck sauce, cashews, cilantro, chinese mustard **10.00**

DUCK LEG CONFIT // smoked paprika, giardiniera, fresh horseradish, horseradish cream **12.00 GF**

SWEET N SPICY MEATBALLS // beef & duck meatballs, apricot & gochujang glaze, cucumber salad, sesame, mint **10.00**

BOURBON CAULIFLOWER // kentuckyaki glaze, orange segments, sesame cole slaw, crushed cashews, basil, lime **10.00 V**

SHAVED STEAK TARTARE // guacamole, fresh horseradish, dill, sesame oil, local apple, pickled red onion, crostini **13.00**

LARGE PLATES

GRILLED BISTRO STEAK // crispy 'rock' potato, old bay, roasted garlic aioli, chimmichurri, radish, grilled scallion **29.00 GF**

SEARED SCOTTISH SALMON // cauliflower puree, wilted spinach, lemon, basil, artichoke tapenade **25.00 GF**

ROASTED CHICKEN BREAST // creamy potato puree, grilled kale, local black bean & chicken chorizo chili, honey & oregano glaze **24.00**

HUB CITY 'HOT BROWN' // grilled sourdough, 8oz. ribeye steak, creamy potato puree, caramelized onion gravy, beer battered onion rings, served open face
CHOICE OF: hand cut fries, crispy tater tots, or organic mixed greens **29.00**

INC BURGER // smoked onion aioli, Vermont smoked maple cheddar, applewood smoked bacon, sesame brioche bun, spicy kosher dill pickle spear
CHOICE OF: hand cut fries, crispy tater tots, or organic mixed greens **15.00**

ORECHIETTE ALLA VODKA // kalamata olives, shaved grana padano, parsley, green peas, extra virgin olive oil, tomato-butter **16.00 V**

COFFEE ROASTED PORK TACOS // 4 pc., sesame cole slaw, chipotle salsa verde, red eye chile glaze, cilantro, lime, house made flour tortilla **21.00**

VOODOO SHRIMP N' GRITS // local cheddar grits, Louisiana style voodoo sauce, tomato, basil, served with honey sage cornbread **25.00**

LONG ISLAND DUCK BREAST // buttered peas & leeks, mint, espresso glazed maitake mushroom, spiced sunflower seeds, duck gravy **29.00 GF**

MUSHROOM GRILLED CHEESE // country sourdough, local maitake mushroom, scallion cream cheese, muenster, arbol chile honey, baby arugula
CHOICE OF: hand cut fries, crispy tater tots, or organic mixed greens **15.00 V**

****PLEASE ASK YOUR SERVER ABOUT OUR VEGAN OPTIONS****

SALADS

ADD CHOICE OF:
· roasted scottish salmon ·
· chipotle marinated steak tips ·
· shrimp a la plancha ·
· lemon marinated grilled chicken tenders ·
TO ANY SALAD 9.00

MIXED GREENS // cucumber, red onion, shaved grana padano, fines herbes, house made honey-balsamic dressing **10.00 GF V**

ICEBERG WEDGE // house made bleu cheese dressing, candied pecans, pickled red onion, thick cut double smoked bacon **12.00 GF**

ROASTED CAULIFLOWER // yogurt green goddess dressing, mint, baby arugula, shaved snow peas, grana padano, parmesan grissini **11.00 V**

SIDES

GRILLED KALE // curly kale, olive oil, grilled on our plancha **6.00 GF V**

CRISPY TATER TOTS // served with ketchup **6.00 V**

CREAMY POTATO PUREE // chives, herb oil **6.00 GF V**

HAND CUT FRIES // tossed with sea salt & served with ketchup **5.00 GF V**

SESAME COLE SLAW // green cabbage, tamari, aioli, red onion **5.00 GF V**

CASTLE VALLEY MILLS GRITS // aged cheddar cheese, butter, coarse grits **7.00 GF V**

SPICY PICKLE JAR // house made spicy garlic-dill pickles **7.00 GF V**